## **Amendments to the Claims**

This listing of claims will replace all prior versions, and listings, of claims in the application.

## Listing of Claims:

- 1. (Previously Presented) A method for supplementing the diet of a subject with diabetes mellitus comprising administering to the subject a composition comprising medium-chain triglycerides in an amount sufficient to regulate and normalize fat metabolism in the subject, wherein the composition contains a fat phase which comprises:
  - (a) 10 to 30% medium-chain triglycerides;
  - (b) at least one monounsaturated fatty acid;
  - (c) linoleic acid;
  - (d) α-linolenic acid; and
- (e) 0.5 to 2% eicosapentaen acid and/or docosahexaen acid as multiple unsaturated triglycerides.
  - 2. (Canceled)
- 3. (Previously Presented) The method according to claim 1, wherein the monounsaturated fatty acid is oleic acid.
- 4. (Previously Presented) The method according to claim 3, wherein the composition comprises 20 to 60% oleic acid as monounsaturated triglyceride.
- 5. (Previously Presented) The method according to claim 1, wherein the composition comprises 10 to 35% linoleic acid as double-unsaturated triglyceride.
- 6. (Previously Presented) The method according to claim 1, wherein the composition comprises 3 to 10% α-linolenic acid as triple-unsaturated triglyceride.
  - 7.-8. (Canceled)

- 9. (Original) The method according to claim 1, wherein the composition further comprises saturated long-chain triglycerides of 6% at the most.
- 10. (Previously Presented) The method according to claim 1, wherein the fat phase of the composition comprises:

(a) medium-chain triglycerides 10 to 30%;

(b) saturated long-chain triglycerides 0.5 to 6%;

(c) oleic acid 20 to 60%;

(d) linoleic acid 10 to 35%;

(e) alpha-linolenic acid 3 to 10%; and

(f) eicosapentaen acid and/or docosahexaen acid 0.5 to 2%.

- 11. (Currently Amended) The method according to claim 1, wherein the fat phase of the composition further comprises as emulsifiers, mono- and diglycerides of edible fatty acids, fat-soluble vitamins,  $\beta$ -carotene, and butter flavourings.
- 12. (Previously Presented) The method according to claim 11, wherein the fat-soluble vitamins are vitamins A, D, E and/or vitamin C in the form of ascorbyl palmitate.
- 13. (Original) The method according to claim 12, wherein the fat phase of the composition comprises 0.0002 to 0.002 g retinyl palmitate and/or 1 to 5  $\mu$ g (40-200 I. U.) vitamin D3 and/or 0.02 to 0.2 g natural vitamin E in the form of RRR- $\alpha$ -tocopheryl acetate and/or 0.06 to 0.6 g ascorbyl palmitate.
- 14. (Previously Presented) The method according to claim 1, wherein (a) the fat phase of the composition comprises 80% and an aqueous phase is 20% or (b) the fat phase of the composition is about 60 to 65% and an aqueous phase is 35 to 40%.

- 15. (Original) The method according to claim 14, wherein the aqueous phase comprises the vitamins B6, B12 and/or folic acid.
- 16. (Original) The method according to claim 15, wherein the aqueous phase further comprises the vitamins C, B1, B2 and/or niacin.
- 17. (Previously Presented) The method according to claim 16, wherein the composition comprises 0.01 to 0.25 g vitamin C and/or 0.0005 to 0.005 g vitamin B1 and/or 0.0006 mg to 0.006 g vitamin B2 and/or 0.0007 to 0.007 g vitamin B6 and/or 0.0015 to 0.015 mg vitamin B12 and/or 0.007 to 0.070 g niacin and/or 0.0002 to 0.002 g folic acid.
- 18. (Original) The method according to claim 14, wherein the aqueous phase of the composition contains zinc, chrome and/or manganese.
- 19. (Original) The method according to claim 18, wherein the composition per 100 g comprises 0.00225 to 0.015 g zinc and/or 0.03 mg to 0.1 mg chrome and/or 0.002 to 0.005 g manganese.
- 20. (Previously Presented) The method according to claim 1, wherein the fat phase of the composition further comprises citric acid.
- 21. (Previously Presented) The method according to claim 1, wherein the eicosapentaen acid and/or docosahexaen acid are from refined fish oil concentrate.
- 22. (Currently Amended) The method according to claim 21, wherein the fat phase is medium-chain triglycerides are melted and the refined fish oil concentrate is added to the fat phase immediately before homogenization with the an aqueous phase.